

when properly ripened makes a fine baking and preserving fruit. The trees are strong and vigorous with large, thick, glossy leaves. The two original trees have been grown at Chico for more than ten years and no trace of blight has appeared. Mr. J. E. Morrow, Superintendent of the Chico Garden, who has watched this pear carefully for a number of years, says that it is a splendid cooking pear and that it tastes, after being cooked, something like pineapple. He further says that, owing to its extreme vigor, size, hardiness, immunity to blight, and heavy cropping qualities, he believes the pear has much promise. He regards it as much better than Kieffer or LeConte, and is of the opinion that it should be thoroughly tested out, especially in the Southern States.

"We have tested the pear as a baking and preserving fruit. When properly ripened it bakes quickly, and when cut in halves, cored, and cooked with a teaspoonful of sugar, a small bit of butter, and a sprinkling of cinnamon to each piece, the fruit is delicious. In preserving, the fruit remains firm, assuming a clear crystalline appearance, with a rich pear taste." (B. T. Galloway.)

NAMES OF GUATEMALAN AVOCADOS. Wilson Popenoe.

Many of the avocados introduced from Guatemala in 1916-17 have come into bearing in California and Florida. Several of the varieties are already in the trade, and are being planted commercially.

The Office of Foreign Seed and Plant Introduction has received numerous inquiries concerning the meaning of the names given to these varieties. In U. S. Department of Agriculture Bulletin No. 743, "The Avocado in Guatemala," the statement was made: "In order to distinguish these avocados from varieties originated in the United States, names taken from one of the Maya dialects have been given them. Inasmuch as they come from the Maya territory, this may not be inappropriate."

The Maya race occupied Guatemala and Yucatan in prehistoric times, and there developed the most remarkable indigenous civilization of the western hemisphere.